

[Document Name] CLAIMS

[Claim 1]

A packaged beverage containing from 0.03 to 1.0 wt% of non-polymer catechins, wherein the packaged beverage comprises a low-caffeine green tea extract obtained by a method of bringing a green tea extract into contact with a 91/9 to 97/3 by weight mixture of an organic solvent and water, activated carbon, and acid clay or activated clay.

[Claim 2]

The packaged beverage according to claim 1, wherein a pH is from 4 to 6 when said green tea extract is brought into contact with acid clay or activated clay.

[Claim 3]

The packaged beverage according to claim 1 or 2, wherein said low-caffeine green tea extract has been obtained by dissolving said green tea extract in said mixture of the organic solvent and water and then bringing the resulting solution into contact with activated carbon and acid clay or activated clay.

[Claim 4]

The packaged beverage according to claim 1 or 2, wherein said low-caffeine green tea extract has been obtained by bringing said green tea extract into contact with a dispersion of activated carbon and acid clay or activated clay in said mixture of the organic solvent and water.

[Claim 5]

The packaged beverage according to any one of claims 1-4, wherein said organic solvent is ethanol.

[Claim 6]

The packaged beverage according to any one of claims 1-5, wherein said green tea extract used as a raw material is a tea extract extracted from leaves of the genus *Camellia* which have been treated to contact with carbon dioxide in a supercritical state.

[Claim 7]

The packaged beverage according to any one of claims 1-6, which has a pH of from 2 to 6.

[Claim 8]

The packaged beverage according to any one of claims 1-7, which is a packaged non-tea beverage.

[Claim 9]

The packaged beverage according to any one of claims 1-8, which is a beverage packaged in a transparent container.

[Claim 10]

The packaged beverage according to any one of claims 1-9, further comprising from 0.0001 to 20 wt% of a sweetener.

[Claim 11]

The packaged beverage according to any one of claims 1-10, wherein the weight ration of non-polymer catechins to caffeine is from 25 to 200.

[Claim 12]

A process for production of a low-caffeine green tea extract containing from 25 to 90 wt% of non-polymer catechins based on a dry weight of said extract, which comprises bringing a green tea extract, a 91/9 to 97/3 by weight mixture of an organic solvent and water, activated carbon, and acid clay or activated clay into contact with one another.

[Claim 13]

The process according to claim 12, wherein a pH is controlled to from 4 to 6 when said green tea extract is brought into contact with acid clay or activated clay.

[Claim 14]

The process according to claim 12 or 13, wherein the green tea extract is dissolved in said mixture of the organic solvent and water and is then brought into contact with activated carbon and acid clay or activated clay.

[Claim 15]

The process according to claim 12 or 13, wherein the green tea extract is brought into contact with a dispersion of activated carbon and acid clay or activated clay in said mixture of the organic solvent and water.

[Claim 16]

The process according to claim 15, wherein the green tea extract is brought into contact with acid clay or activated clay and then with activated carbon.

[Claim 17]

The process according to any one of claims 12-16, wherein the organic solvent is ethanol.

[Claim 18]

The production process according to any one of claims 12-17, wherein the green tea extract used as a raw material is a tea extract extracted from leaves of the genus *Camellia* which have been treated to contact with carbon dioxide in a supercritical state.

[Claim 19]

The process according to claims 12-18, wherein the weight ratio of the non-polymer catechins to caffeine in the low-caffeine green tea extract is from 25 to 200.

[Claim 20]

A low-caffeine green tea extract, wherein the low-caffeine green tea extract comprises from 40 to 90 wt% of non-polymer catechins based on a solid content of said low-caffeine green tea extract, and the weight ratio of the non-polymer catechins to caffeine is from 25 to 200.

[Claim 21]

The low-caffeine green tea extract according to claim 20, wherein the weight ratio of said non-polymer catechins to (free amino acids + proteins) is from 15 to 20.

[Claim 22]

A process for selectively removing caffeine from a

caffeine-containing catechin composition, which comprises dispersing a green tea extract in a 91/9 to 97/3 by weight mixture of an organic solvent and water and bringing the resulting dispersion into contact with activated carbon and acid clay or activated clay.

[Claim 23]

The process according to claim 16, wherein the acid clay is used in such an amount that the weight ratio of the acid clay to the non-polymer catechins (acid clay/non-polymer catechins) ranges from 0.9 to 5.0.

[Claim 24]

The process according to claim 15, wherein an organic acid is additionally used in such an amount that the weight ratio of the organic acid to the non-polymer catechins (organic acid/non-polymer catechins) ranges from 0.02 to 0.20.

[Claim 25]

The process according to claim 15, wherein after bringing the green tea extract into contact with said dispersion at a temperature of from 10 to 30°C, the temperature is raised to from 40 to 60°C.